

# Apple Scones

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## **Ingredients**

2 cups all-purpose flour  
1/4 cup white sugar  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 cup butter, chilled  
1 apple – peeled, cored and shredded  
1/2 cup milk  
2 tablespoons milk  
2 tablespoons white sugar  
1/2 teaspoon ground cinnamon

## **Directions**

Measure flour, sugar, baking powder, soda, and salt into a large bowl. Cut in butter or margarine until crumbly. Add shredded apple and milk. Stir to form a soft dough.

Turn dough out onto a lightly floured surface. Knead gently 8 to 10 times. Pat into two 6-inch circles. Place on greased baking sheet. Brush tops with milk, and sprinkle with sugar and cinnamon. Score each into 6 pie-shaped wedges.

Bake at 425 degrees F (220 degrees C) for 15 minutes, or until browned and risen. Serve warm with butter.